

Beergas A new way to push beer





Beergas is a special mixture of nitrogen and CO₂ designed to correctly carbonate the beer. The reduced CO₂ content of the gas mix maintains the correct carbonation level while the nitrogen pushes the beer from keg to tap. By controlling the carbonation level, foam at the tap is minimized.

Beergas, a new tradition

Up to now, the tradition was to use CO₂ to push beer out of the keg. But pure CO₂ can cause too much foam. The answer is Beergas, a new tradition.

Beergas squeezes out better heads

By cutting out excess foam, Beergas can pour a more consistent, creamier head on every glass.

Beergas squeezes out beer faster

Beergas lets you use higher tap pressure which means you can fill glasses of beer much faster. That will keep your customers happy.

Beergas squeezes out more beers

Instead of pouring profits down the drain in the form of foam, Beergas maintains optimum carbonation right to the bottom of the barrel. This means less waste, so you'll have more beer per keg.

Beergas-Stout, a new way to push Stout

Beergas-Stout is specially formulated for dispensing stout and to give that rich smooth flavor. It has lower CO₂ content than our regular Beergas, which can make it ideal for dispensing heavy beer or to give wine and juice a sparkling effect.



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